Netherlands Milk and Dairy Journal
Author index to Volume 32 (1978)

Boer, J. de, see Hiddink, J. 80
Bolle, A. C., see Langeveld, L. P. M. 69
Buma, T. J., Lactose obtained by crystallization from methanol 258
Cordes, Marga M., see Stadhouders, J. 193
Cuperus, F., see Langeveld, L. P. M. 69
Driessen, F. M. & C. B. van der Waals, Inactivation of native milk proteinase by heat treatment 245
Elgersma, R. H. C., N. P. Sen, R. W. Stephany, P. L. Schuller, K. S. Webb & T. A. Gough, A collaborative examination of some Dutch cheeses for the presence of volatile nitrosamines 125
Elgersma, R. H. C., see Stephany, R. W. 143
Geurts, T. J., Some factors which affect the moisture content of cheese before salting 112
Gough, T. A., see Elgersma, R. H. C. 125
Harwalkar, V. R. & H. J. Vreeman, Effect of added phosphates and storage on changes in ultra-high temperature short-time sterilized concentrated skim-milk. 1. Viscosity, gelation, alcohol stability, chemical and electrophoretical analysis of proteins 94
Harwalkar, H. R. & H. J. Vreeman, Effect of added phosphates and storage on changes in ultra-high temperature short-time sterilized concentrated skim-milk. 2. Micelle structure 204
Hiddink, J., R. de Boer & D. J. Romijn, Removal of milk salts during ultrafiltration of whey and buttermilk 80
Jans, J. A., see Schouwenburg-van Foeken, Alie W. J. van 217
Jong, L. de, The influence of the moisture content on the consistency and protein breakdown of cheese 1
Jong, L. de, Protein breakdown in soft cheese and its relation to consistency. The micellar structure of Meshanger cheese 15
Koning, P. J. de, P. J. van Rooijen & S. Visser, Application of a synthetic hexapeptide as a standard substrate for the determination of the activity of chymosin 232
Koops, J. & D. Westerbeek, Determination of lead and cadmium in pasteurized liquid milk by flameless atomic absorption spectrophotometry 149
Koops, J., see Snoeren, T. H. M. 255
Langeveld, L. P. M., A. C. Bolle & F. Cuperus, Estimation of the lowering of the oxygen tension in a flow-through cell as a practical means of detecting non-sterility in aseptically packed UHT-sterilized products 69
Noomen, A., Activity of proteolytic enzymes in simulated soft cheeses (Meshanger type). 1. Activity of milk protease 26
Noomen, A., Activity of proteolytic enzymes in simulated soft cheeses (Meshanger type). 2. Activity of calf rennet 49
Payens, T. A. J., On different modes of casein clotting; the kinetics of enzymatic and non-enzymatic coagulation compared 170
Romijn, D. J., see Hiddink, J. 80
Rooijen, P. J. van, see Koning, P. J. van 232
Roos, A. H., see Tuinstra, L. G. M. Th. 187
Schouwenburg-van Foeken, Alie W. J. van, J. Stadhouders & J. A. Jans, The thermonuclease test for assessment of the growth of coagulase-positive staphy-

lococci in Gouda cheese with a normal acidity development 217
Schouwenburg-van Foeken, Alie W. J. van, see Stadhouders, J. 193
Schuller, P. L., see Elgersma, R. H. C. 125
Schuller, P. L., see Stephany, R. W. 143
Sen, N. P., see Elgersma, R. H. C. 125
Snoeren, T. H. M., J. Koops & D. Westerbeek, Some features of the heat stability of (concentrated) milk. 4. The effect of α_{s2}-caseins on the heat stability 255
Spaas-Neuteboom, Mrs S. M., see Tuinstra, L. G. M. Th. 187
Stadhouders, J., Marga M. Cordes & Alie W. J. van Schouwenburg-van Foeken, The effect of manufacturing conditions on the development of staphylococci in cheese. Their inhibition by starter bacteria 193
Stadhouders, J., see Schouwenburg-van Foeken, Alie W. J. van 217
Stephany, R. W., R. H. C. Elgersma & P. L. Schuller, Nitrate, nitrite and N-nitrosamine contents of various types of Dutch cheese 143
Stephany, R. W., see Elgersma, R. H. C. 125
Tuinstra, L. G. M. Th., Mrs S. M. Spaas-Neuteboom & A. H. Roos, The PCB content of milk and butter in the Netherlands 187
Visser, S., see Koning, P. J. de 232
Vreeman, H. J., see Halwalkar, V. R. 94, 204
Waals, C. B. van der, see Driessen, F. M. 245
Webb, K. S., see Elgersma, R. H. C. 143
Westerbeek, D., see Koops, J. 149
Westerbeek, D., see Snoeren, T. H. M. 255
The international 'Friesland' Award 184

Summaries of monthly articles published by NIZO 262
Literature in Dutch on dairy science and technology 270
Subject index to Volume 32 (1978) 272